

Janet Keeling

janet_keeling15@hotmail.com | 635-706-0087 x192 | Willmscester, Iraq | https://linkedin.com/in/Janet_Keeling

SUMMARY

Experienced Chef with 9+ years focusing on Fine Dining. Known for operational excellence.

WORK EXPERIENCE

Sous Chef — Johns - VonRueden (Oct 2014 - Aug 2016)

- Catered private events for up to 158 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.

Line Cook — Leuschke and Sons (Apr 2016 - Sep 2024)

- Catered private events for up to 172 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Strosin Inc (Oct 2022 - Dec 2024)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 299 guests with 95%+ client satisfaction.

CORE SKILLS

Cuisine Styles

French • Italian • Asian Fusion • Pastry

Kitchen Skills

Cost Control • Baking • Plating • Butchery

Operations

Catering • Supplier Negotiation • HACCP • Event Planning

Soft Skills

Quality Control

ACADEMIC BACKGROUND

B.A. Hospitality Management, Brakus - Terry College (2015)

PROJECTS

curatio - Fully-configurable client-driven process improvement

antepono ambitus - Sustainable mission-critical conglomeration

CERTIFICATIONS

- HACCP Level 3